

I CLAIM AS MY INVENTION:

1. A cooking chamber system for a cooking device, comprising:
a cooking chamber with at least one opening discharging into at least one pipe to at least one of a discharge and an exhaust; and
at least one blower generating at least one of excess pressure and low pressure in the cooking chamber is arranged in at least one of the opening and the at least one pipe.
2. The cooking chamber system according to claim 1 wherein at least one of liquid and moisture is at least one of supplied to the cooking chamber and removed from the cooking chamber in a regulated fashion via the at least one blower, the blower comprising one of a turbine wheel and a fan.
3. The cooking chamber system according to claim 1 wherein at least one of a cooling device and a condensing device are provided in the discharge.
4. The cooking chamber system according to claim 1 wherein at least one closing device is provided in at least one of the opening, the discharge and the exhaust.
5. The cooking chamber system according to claim 1 wherein at least one of a control device and a regulating device cooperates with the at least one of the blower, a cooling device, a condensing device, and at least one closing device.

6. The cooking chamber system according to claim 1 wherein at least one excess pressure valve cooperates with the cooking chamber.

7. The cooking chamber system according to claim 1 wherein a motor driving the blower is at least one of regulated and controlled via a pressure sensor situated in one of the cooking chamber and in communicating pipes in the cooking chamber.

8. A cooking chamber system for a cooking device, comprising:

a cooking chamber having an opening, said opening communicating with a moisture discharge and an exhaust;

a blower motor in communication with the opening; and

a motor for turning the blower in a first direction for generating excess pressure in the cooking chamber for pressure cooking with improved heat transmission from the heat source of the cooking chamber onto the cooking product and which reduces energy required for obtaining a desired cooking result, and in a second direction to create low pressure in the cooking chamber so that moisture necessary during steam operation of the cooking chamber is removed from the cooking chamber via the discharge.

9. The system of claim 8 wherein an excess pressure valve is arranged in the exhaust for releasing pressure which becomes excessively high in the cooking chamber during the pressure cooking.

10. The system of claim 8 wherein the opening is located at a bottom of the cooking chamber and wherein a widened portion below the opening contains the blower, and wherein the discharge and the exhaust are below the blower.

11. A method for cooking in a cooking chamber of a cooking device, comprising the steps of:

providing a blower communicating with the cooking chamber through an opening;

operating the blower in a first direction to generate excess pressure for pressure cooking in the cooking chamber; and

operating the blower in a second direction for generating low pressure in the cooking chamber for removing moisture.

12. The method according to claim 11 including the step of removing the moisture through a moisture discharge.

13. The method according to claim 12 including the step of providing an exhaust in addition to the moisture discharge.

14. The method according to claim 11 including the step of providing a pressure release valve for releasing excessive pressure when the blower is operating in the first direction.

15. The method according to claim 14 wherein the pressure release valve is located in an exhaust.

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